



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

# MILKSHAKE MAKER

## Instruction & Recipe Booklet

Please read these instructions carefully and retain for future reference



MS8500B

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تأكد من تفهم احتياطات السلامة المذكورة أعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώσετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR MILKSHAKE MAKER.

- Avoid contacting moving parts.
- Keep hands and utensils out of cup to reduce the risk of injury to persons or damage to the mixer.
- Never add to cup while appliance is operating.
- Cup must be properly in place before switching on the appliance.
- Always operate on a flat level surface.
- Ensure the control switch is in the "off" position before plugging into the power outlet.

**Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off when not in use and before cleaning.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Young children or infirm persons should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or in a heated oven. Do not place on top of any other appliance.
- Do not immerse in water.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof means as specified by S.A.A. (Standards Association of Australia). Such appliances should always be returned to the nearest Service Centre for adjustment or repair if required.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

# Features of your Café Series™ Milkshake Maker

## Control switch

Unique two-speed switch control - simply turn the upper section of the motor head to select high or low speed.

## Die-cast alloy body

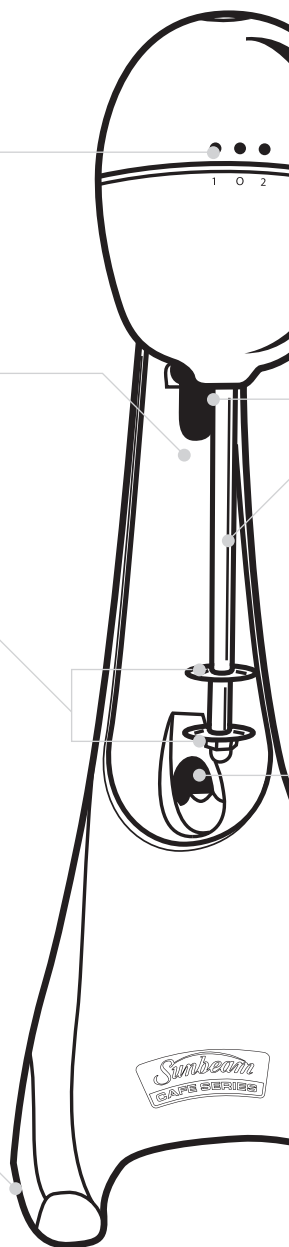
A classic milkshake maker with a solid die-cast alloy body. Creates smooth and fluffy shakes just like your local milk bar.

## Spindle and twin aeration discs

Commercial design, twin aeration discs, combines ingredients in seconds, supported by a sound stainless steel spindle.

## Non-slip feet

Non-slip rubber feet keep your milkshake maker stable on the benchtop during use.





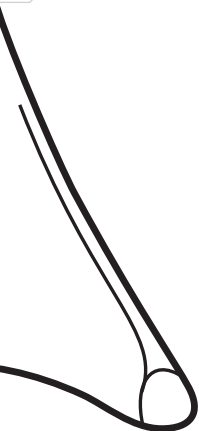
**Milkshake cup holding clip**

**Stainless steel spindle**

**Milkshake cup rest**

**Stainless steel cup**

Large capacity 850ml stainless steel cup reduces splashing – ideal for preparing icy cold milkshakes.



# Using your Café Series™ Milkshake Maker

## Before use

Clean the Milkshake Maker thoroughly before initial use.

**Note:** Turn the head of the Milkshake Maker to “0” position before plugging in the appliance.

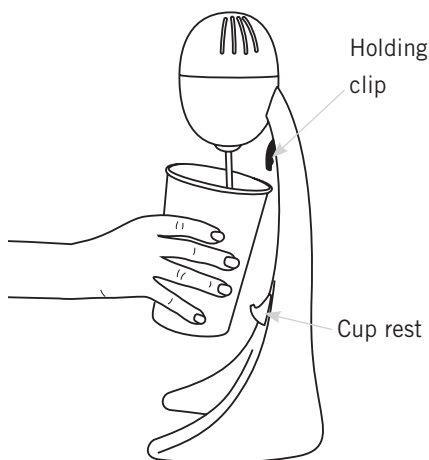
## Using your Café Series™ Milkshake Maker

1. Plug the power cord into a 230-240 volt AC power outlet and turn the power on.
2. With the cup placed on a bench or flat surface, place ingredients into the stainless steel mixing cup.

**Note:** We recommend you do not fill liquid beyond the top fill mark on the side of the mixing cup – 380ml. This will help to prevent the mixture from splashing out during mixing. The volume of your milkshake will increase, which makes the 850ml milkshake cup ideal for the frothiest shakes.

3. Attach the stainless steel mixing cup to the Milkshake Maker by sliding the lip of the mixing cup up under the cup holder and setting the bottom edge of the mixing cup on the cup rest.

**Note:** The Milkshake Maker will only operate when the stainless steel mixing cup is in place.



4. Turn the upper section of the motor head to speed 1 and mix for 3 seconds. If your recipe requires high speed, turn the upper section of the motor head to speed 2 after mixing for 3 seconds on low speed; otherwise continue on speed 1 until done.

**Important:** Do not operate continuously for more than 4 minutes

**Note:** Always turn the upper section of the motor head to “0” position before removing the stainless steel mixing cup when mixing is done.

# Handy Mixing Hints

- Always be sure the head of the Milkshake Maker is in the "O" position before plugging in the Milkshake Maker and before removing the stainless steel mixing cup when mixing is done.
  - Add wet ingredients before dry ingredients for best mixing results.
  - The mixing time of beverages containing ice-cream type ingredients will vary according to the hardness of the ingredients. Softer ingredients work better.
  - If your recipe calls for ice, use only crushed ice in the Milkshake Maker.
  - **Do not mix hot ingredients with your Milkshake Maker.**
  - Only operate the Milkshake Maker when the stainless steel cup is attached.
  - In general, start mixing on low speed for about 3 seconds. Finish mixing on low speed if all your ingredients are liquid, to avoid splashing. If your recipe includes solid ingredients (ice cream, powdered milk, etc) or you need to whip cream or aerate eggs, switch to speed 2 after the first 3 seconds of mixing on speed 1, and continue on speed 2 until mixing is done.
  - For the frothiest shakes we recommend you use well chilled milk.
- 

## Care and Cleaning

**Important:** Unplug the Milkshake Maker before cleaning.

**Note:** Clean the Milkshake Maker before initial use, and immediately after each use.

### **Cleaning method.**

Clean the spindle, twin aeration discs and Milkshake Maker cup by filling the cup to the fill mark with warm soapy water. Attach the stainless steel mixing cup to the Milkshake Maker and run it on low speed for about 30 seconds.

Turn the head of the Milkshake Maker to "O" position, empty the mixing cup and repeat with rinsed water.

Turn the head of the Milkshake Maker to "O" position, again, empty the mixing cup and dry all parts thoroughly.

### **To clean the body.**

Clean the outside of the Milkshake Maker using a damp, soft sponge with mild detergent and wipe over the appliance.

**Note:** Never immerse the Milkshake Maker in water or any other liquid.

# Recipes

## **Classic Milkshake**

- 1 cup (250ml) milk
- 1 scoop ice cream – any flavour
- 2 tablespoons topping – any flavour

Place ingredients into the milkshake cup.

Blend on setting 2 for 1 minute or until mixture is smooth.

Pour into a tall chilled glass.

Flavour suggestions: Chocolate, strawberry, coffee, lime, caramel and vanilla

## **Iced Coffee**

- 1 tablespoon instant coffee dissolved in
- 1 tablespoon boiling water
- 1 cup (250ml) milk
- 2 scoops vanilla ice cream
- whipped cream to serve

Place ingredients into the milkshake cup.

Blend on setting 2 for 2 minutes or until mixture is smooth.

Pour into a tall glass, top with whipped cream and dust with chocolate powder.

## **Strawberry Milkshake**

- 1 cup (250ml) milk
- 1 scoop strawberry ice cream
- 1 tablespoon strawberry flavouring (optional)

Place ingredients into the milkshake cup.

Blend on setting 2 for 1 minute or until mixture is smooth.

Pour into a tall glass and decorate with a fresh strawberry.

## **Milo Madness**

- 1 cup (250ml) milk
- 1 scoop vanilla ice cream
- 1-2 tablespoons Milo

Place ingredients into the milkshake cup.

Blend on setting 2 for 1 minute or until mixture is smooth.

Pour into a tall glass and decorate with a fresh strawberry

## **Triple Chocolate Shake**

- 1 cup (250ml) chocolate milk
- 2 scoops chocolate ice cream
- Shaved chocolate, to serve

Place ingredients into the milkshake cup.

Blend on setting 2 for 1 minute or until mixture is smooth.

Pour into a tall glass and top with shaved chocolate.

## **Caramel Shake**

- 1 cup (250ml) milk
- 1 scoop vanilla ice cream
- 2 tablespoons caramel flavouring

Place ingredients into the milkshake cup.

Blend on setting 2 for 1 minute or until mixture is smooth.

Pour into a tall glass.



## Recipes (continued)

### Malted Milkshake

- 1 cup (250ml) milk
- 1 scoop vanilla ice cream
- 2 tablespoons malt powder

Place ingredients into the milkshake cup.

Blend on setting 2 for 1 minute or until mixture is smooth.

Pour into a tall glass.

### Classic Thick Shake

- 3 large scoops vanilla ice cream
- $\frac{1}{2}$  cup (125ml) milk

Place ingredients into the milkshake cup.

Blend on setting 2 for 2 minutes or until mixture is smooth.

Pour into a tall chilled glass.

**Variations:** Chocolate ice cream, strawberry ice cream, honey ice cream.

### Berry Yogurt Thick Shake

- $\frac{1}{4}$  cup frozen mixed berries
- 100g tub frozen berry yogurt
- $\frac{1}{2}$  cup (125ml) milk

Place frozen berries in a small sealed plastic bag; crush with a mallet or rolling pin.

Place all ingredients into the milkshake cup.

Blend on setting 2 for 2 minutes or until mixture is smooth.

Pour into a tall glass and decorate with fresh berries.

### Tim Tam Thick Shake

- 1-2 Arnott's Original Tim Tams
- 3 scoops vanilla ice cream
- $\frac{1}{2}$  cup (125ml) milk
- 1 Tim Tam Finger, to garnish

Place biscuits in a small sealed plastic bag; crush with a mallet or rolling pin.

Place all ingredients into the milkshake cup.

Blend on setting 2 for 2 minutes or until mixture is smooth.

Pour into a tall glass and decorate with Tim Tam fingers.

### Banana Smoothie

- 1 cup (250ml) skim milk
- 1 medium ripe banana, mashed well
- $\frac{1}{4}$  cup (65g) low fat yogurt
- 2 teaspoons honey
- pinch cinnamon or nutmeg (optional)

Place ingredients into the milkshake cup.

Blend on setting 2 for 2 minutes or until mixture is smooth.

Pour into a tall chilled glass.

### Passionfruit and Vanilla Ice Cream Whip

- 200g tub passionfruit yogurt
- $\frac{1}{2}$  cup (125ml) milk
- 1 scoop vanilla ice cream
- pulp from 1 passionfruit

Place ingredients into the milkshake cup.

Blend on setting 2 for 2 minutes or until mixture is smooth.

Pour into a tall chilled glass.

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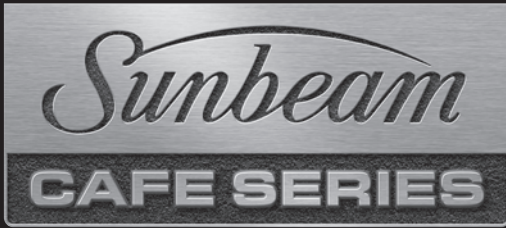
(INCORPORATED IN N.S.W.) A.C.N. 000 006 771

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For more information or advice on this or any other Sunbeam appliance, visit **[www.sunbeam.com.au](http://www.sunbeam.com.au)** or contact the Sunbeam Consumer Service Line.

**Australia 1800 025 059**

**New Zealand 0800 786 232.**



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## Consumer Hotline

Australia

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